

What is claimed:

1. A process for preserving fresh produce comprising the step of coating the exterior surface of the produce with a coating composition comprising an aqueous emulsion of from about 0.25 to 25% by weight of polyvinylidene chloride copolymer, and from about 0.0005 to 10% by weight surfactant.
- 5 2. A process as set forth in claim 1, wherein the polyvinylidene chloride copolymer consists of polyvinylidene chloride-co-, acrylic acid, styrene, vinyl chloride, or combinations of the aforementioned co-monomers.
- 10 3. A process set forth in claim 1 wherein the surfactant is Triton-X45, Tergitol, and polysorbate or dioctyl sodium sulfosuccinate.
- 15 4. A process as set forth in claim 1 wherein the coating composition includes from about 0.05 to about 0.1 % by weight antimicrobials.
- 5 5. A process as set forth in claim 1 wherein the coating composition includes from about 50 to 1000 parts per billion fungicides.
- 20 6. A process as set forth in claim 1 wherein the coating composition includes about 0.005 to 0.1 % polydimethylsiloxane.
- 25 7. A coating composition for the preservation of fresh produce comprising an aqueous emulsion of from about 0.25 to 25% by weight of polyvinylidene copolymer, and about 0.0005 to 10% surfactant.
8. A coating composition as set forth in claim 7 wherein the surfactant comprises Triton-X45, or Tergitol, or Tween, or dioctyl sodium succinate.
- 30 9. A coating composition as set forth in claim 7 including from about 0.05 to 2 5% by weight antimicrobials.
10. A coating composition as set forth in claim 7 including from about 25 to 1000 parts per billion fungicides.
- 35 11. A coating composition as set forth in claim 7 including from about 0.005 to 0.1 % antifoaming agent polydimethylsiloxane.